

PATENT ABSTRACTS OF JAPAN

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(21)Application number : 11-220608 (71)Applicant : MATSUTANI CHEM IND LTD

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(54) BREAD ENRICHED WITH DIETARY FIBER AND ITS PRODUCTION

(57)Abstract:

PROBLEM TO BE SOLVED: To obtain a bread enriched with dietary fibers without requiring a complicated work excellent in palate feeling and quality useful for health, etc., by using raw material powder including a fixed amount of a dietary fiber material comprising dextrin having suppressed digestibility and cellulose crystal in a specific ratio and adding mixture.

SOLUTION: This bread enriched with dietary fibers is obtained using raw material powder including  $\leq 20$  wt.% preferably 5-15 wt.% of dietary fibers comprising (A) 50-90 pts.wt. of a dextrin having average molecular weight about 2000 and suppressed digestibility which is obtained by carrying out a thermal decomposition of starch such as potato starch, etc., at  $\geq 130^{\circ}\text{C}$ , hydrolyzing by adding amylase and if necessary bleaching and then desalinizing in a usual method, and (B) 10-50 pts. of a cellulose crystal (preferably having average particle diameter of 15-50  $\mu\text{m}$ ), and (adding yeast). The bread enriched with dietary fibers is preferably produced according to a lean recipe.